

## Starters

|   |               |  |            |
|---|---------------|--|------------|
| <b>Soup of the Day</b><br>Sourdough croutons, toasted seeds (V, VE) (*contains milk, GF by request)             | <b>£8.80</b>  | <b>Baked Gorgonzola Soufflé</b><br>Sweet apple, walnut baby leaf salad (*contains gluten, milk + nuts)                     | <b>£12</b> |
| <b>Seared Scallop &amp; Langoustine Risotto</b><br>Bisque sauce (*contains mollusc, shellfish, milk, sulphites) | <b>£17</b>    | <b>Creamed Feta</b><br>Roasted pecans, dried figs, crispy rosemary, maple syrup, sourdough breads (V, VE) (*GF by request) | <b>£11</b> |
| <b>Winter Truffle Baked Camembert</b><br>Charred breads, local honey<br>(*contains milk, GF by request)         | <b>£10.95</b> | <b>Potted Duck Leg</b><br>Hawkshead winter chutney, crisp breads<br>(*contains milk + sulphites, GF by request)            | <b>£14</b> |

## Mains

|   |            |   |            |
|---|------------|---|------------|
| <b>Roasted Graythwaite Estate Venison Saddle</b><br>Dauphinoise potato, parsnip puree, roasted maple glazed parsnips, baby spinach, blackberry sauce (*contains milk + sulphites) | <b>£37</b> | <b>Roasted Cornfed Chicken Breast</b><br>Smoked pancetta, porcini sauce, charred baby leeks, roscoff braised onions, king oyster, truffle mash (*contains milk + sulphites) | <b>£27</b> |
| <b>12-hour Braised Shoulder of Herdwick Lamb</b><br>Creamed potato, savoy cabbage, heritage carrots, lamb jus<br>(*contains milk + sulphites)                                     | <b>£35</b> | <b>Classic Beef Wellington</b><br>Duck fat cooked potato, baby vegetables, port wine jus<br>(*contains gluten, milk, egg, sulphites, mustard)                               | <b>£40</b> |
| <b>Poached Halibut Fillet</b><br>Seaweed buttered potatoes, marsh herbs, crab bisque<br>(*contains fish, milk, shellfish)   | <b>£37</b> | <b>Saute Gnocci</b><br>Wild mushroom, goats cheese, tarragon, chestnut velouté<br>(*contains gluten, milk + nuts, VE by request)  | <b>£20</b> |
| <b>Roasted Duck Breast</b><br>Winter spiced red cabbage, fondant potato, carrot<br>(*contains milk + sulphites)   | <b>£29</b> |   |            |

## Grill

All our steaks are matured for at least 21 days and are finished in a smoked bone marrow butter & accompanied with buttered fine beans, confit tomato, grilled field mushroom, hand cut chips & onion rings (GF) (\*contains milk)

|                                  |            |
|----------------------------------|------------|
| <b>10oz Sirloin</b>              | <b>£42</b> |
| <b>10oz Ribeye Steak</b>         | <b>£42</b> |
| <b>8oz Aberdeen Angus Fillet</b> | <b>£48</b> |

## Sides

|   |              |
|---|--------------|
| <b>French fries (V)</b>   | <b>£5</b>    |
| <b>Truffle &amp; Parmesan Fries (V) (*contains milk)</b>          | <b>£6.50</b> |
| <b>Hand cut Chips (V, VE) (*contains milk)</b>                    | <b>£5</b>    |
| <b>Truffle &amp; Parmesan Hand cut Chips (V) (*contains milk)</b> | <b>£6.50</b> |
| <b>Tomato &amp; Basil Salad (V, VE, GF) (*contains sulphites)</b> | <b>£5</b>    |
| <b>Swan mixed Leaf Salad (V, VE) (*contains sulphites)</b>        | <b>£5</b>    |

## Puddings

|   |               |
|---|---------------|
| <b>Warm Chocolate Fondant</b><br>Salted caramel sauce, clotted cream ice cream (*contains gluten, eggs, milk)   | <b>£10.50</b> |
| <b>Blackcurrant Delice</b><br>Passionfruit sorbet (VE)  | <b>£9</b>     |
| <b>Baked New York Style Cheesecake</b><br>With cherry compote (*contains: milk + gluten)  | <b>£9</b>     |
| <b>Billionaire's Salted Caramel Sundae</b><br>(*contains milk + gluten)   | <b>£9</b>     |
| <b>Plum &amp; Apple Crumble</b><br>Proper English custard (*contains gluten + milk)   | <b>£9</b>     |
| <b>Sticky Toffee Pudding</b><br>Butterscotch sauce, vanilla pod ice cream (GF) (*contains milk + egg)   | <b>£9</b>     |
| <b>Farmhouse Cheese Selection</b><br>Selection of local and European cheeses, artisan crackers, quince, toasted nuts, apple, honey, grapes<br>(*contains milk, gluten, sulphites - GF upon request) | <b>£15</b>    |



*The Brasserie*